



Saturday, March 14, 2026

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Alemaya Farm's Carrot Curry Soup Mung Beans ~ Coconut Milk ~ Crispy Shallots	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19
Room 700 Charcuterie: Salami, Duck Rilette, & Coppa Mustard Caviar ~ Cornichones	\$19
Caesar Salad with Riverdog Red Romaine Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar Cheese	\$18
Salanova Lettuces with Fiscalini Cheddar Croutons ~ Balsamic ~ Seka Hills EVOO	\$16

Small Plates

Albacore Tuna Crudo Seka Hills EVOO ~ Serrano Chiles ~ Red Onion ~ Kumquat	\$34
Full Belly Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$24
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
Braised Beef Tortellini with Wild Mushrooms Braised Greens ~ Crispy Shallots ~ San Joaquin Gold	\$36
Hand Cut Pappardelle with B&L Bolognese Calabrian Chiles ~ Crispy Leeks ~ Maitake Mushrooms ~ Fiscalini Cheddar	\$36
B&L Tagliatelle with Fully Belly Asparagus Green Garlic ~ Bottarga ~ Preserved Lemon ~ Breadcrumbs	\$32

Large Plates

Anthony Ferrari's Black Cod in Saffron Broth Manila Clams ~ B&L Pepperoni ~ Bosworth Rice <i>Pair With: Chablis 1er Cru ~ Dampf Frères "Les Fourneaux" Burgundy '21 3oz \$17</i>	\$56
Grilled Quail with Bloody Butcher Polenta Point Reyes Blue Cheese ~ Blueberry Marmalade ~ Soil Born Broccoli Di Ciccio <i>Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz \$20</i>	\$48
Grilled Lan Roc Double-Cut Pork Chop with Cranberry Mostarda Wild Mushroom Bread Pudding ~ Sunchokes Puree ~ Riverdog Bok Choy <i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	\$52
Liberty Farms Duck Confit in Mole with Duck Fat Tortillas Potato Puree ~ Riverdog Radish ~ Serranos <i>Pair With: Dry Riesling ~ Trimbach "Vieilles Vignes" Alsace, France 2018 ~ 3 oz \$22</i>	\$54
1855 Ranch Grilled New York Steak with TSV Carrot Puree ~ Full Belly Farm's Asparagus ~ Riverdog Spinach ~ Black Pepper Velouté <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$72
**ADD DUNGENESS CRAB	\$25

Cooked for you by: John Trujillo, Connor, Ali, Jacoby, Samuel and Tone!

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